

- c) a bulking agent, wherein the ratio of bulking agent to the combined total of iota and kappa carrageenan is from about 1:1 to about 20:1;
- d) a plasticizer in an amount of from about 10% to about 50% by weight of the composition; and
- e) water.

Claim 2 (original) The composition of claim 1 wherein the water is distilled.

Claim 3 (original) The composition of claim 1, wherein the water is purified.

Claim 4 (canceled)

Claim 5 (previously presented) The composition of claim 1, wherein the total amount of all carrageenan is less than or equal to about 20% by weight of the composition.

Claim 6 (original) The composition of claim 1, wherein the kappa carrageenan is present in an amount of from 0.1% to about 15% by weight of the composition.

Claim 7 (original) The composition of claim 1, wherein the kappa carrageenan is present in an amount of from about 0.5% to about 7.5% by weight of the composition.

Claim 8 (original) The composition of claim 1, wherein the iota carrageenan is present in an amount of between about 2.3% and about 10.0% by weight of the composition.

Claim 9 (original) The composition of claim 1, wherein the total amount of all carrageenan is less than or equal to about 20% by weight of the composition.

Claim 10 (original) The composition of claim 1, wherein the total amount of all carrageenan is less than or equal to about 10% by weight of the composition.

Claim 11 (original) The composition of claim 1, wherein the ratio of bulking agent to total carrageenan is from about 2:1 to about 15:1.

Claim 12 (original) The composition of claim 1, wherein the water is presenting an amount of from about 10% to about 90% by weight of the composition.

Claim 13 (original) The composition of claim 1, wherein the bulking agent is a modified starch.

Claim 14 (original) The composition of claim 1, wherein the bulking agent is an esterified starch.

Claim 15 (original) The composition of claim 1 wherein the plasticizer is selected from the group consisting of sorbitol, non-crystallizing sorbitol, maltitol, glycerin, polyethylene glycol, and combinations thereof.

Claim 16 (original) The composition of claim 1, wherein the viscosity is from about 100 cP to about 1200 cP.

Claim 17 (currently amended) A wet ribbon comprising the film-forming composition of claim 1 having a moisture content of at least about 20%.

Claim 18 (original) A dry ribbon comprising the film-forming composition of claim 1, having a moisture content of between about 5% and about 20%.

Claim 19 (original) The dry ribbon of claim 18, wherein the tensile strength at rupture is between about 5 N and about 40 N.

Claim 20 (original) The dry ribbon of claim 18, wherein the extensibility at rupture is from about 20 mm to about 80 mm.

Claim 21 (original) The dry ribbon of claim 18, wherein the solids content is from about 80% to about 95% by weight of the dry ribbon.

Claim 22 (original) A capsule made with the wet ribbon of claim 17.

Claim 23 (original) A capsule made with the dry ribbon of claim 18.

Claim 24 (previously presented) A film-forming composition comprising:

- a) iota carrageenan in an amount of from about 1% to about 15% by weight of the composition;
- b) kappa carrageenan in an amount less than 100% by weight of the iota carrageenan;
- c) a bulking agent in an amount of from about 10% to about 60% by weight of the composition;
- d) a plasticizer in an amount of from about 10% to about 50% by weight of the composition; and
- e) water.

Claim 25 (canceled)

Claim 26 (previously presented) The composition of claim 24, wherein the total amount of all carrageenan is less than or equal to about 20% by weight of the composition.

Claim 27 (original) The composition of claim 24, wherein the kappa carrageenan is present in an amount of from about 0.1% to about 15% by weight of the composition.

Claim 28 (original) The composition of claim 24, wherein the kappa carrageenan is present in an amount of from about 0.5% to about 7.5% by weight of the composition.

Claim 29 (original) The composition of claim 24, wherein the water is present in an amount of from about 10% to about 90% by weight of the composition.

Claim 30 (original) The composition of claim 24, wherein the iota carrageenan is present in an amount of from about 2.3% to about 10% by weight of the composition.

Claim 31 (original) The composition of claim 24, wherein the total amount of all carrageenan is less than or equal to about 20% by weight of the composition.

Claim 32 (original) The composition of claim 24, wherein the total amount of all carrageenan is less than or equal to about 10% by weight of the composition.

Claim 33 (original) The composition of claim 24, wherein the bulking agent is a modified starch.

Claim 34 (original) The composition of claim 24, wherein the bulking agent is an esterified starch.

Claim 35 (original) The composition of claim 24, wherein the plasticizer is selected from the group consisting of sorbitol, non-crystallizing sorbitol, maltitol, glycerin, polyethylene glycol, and combinations thereof.

Claim 36 (original) The composition of claim 24, wherein the water is distilled.

Claim 37 (original) The composition of claim 24, wherein the water is purified.

Claim 38 (original) The composition of claim 24, wherein the viscosity is from about 100 cP to about 1200 cP.

Claim 39 (currently amended) A wet ribbon comprising the film-forming composition of claim 24 having a moisture content of at least about 20%.

Claim 40 (original) A dry ribbon comprising the film-forming composition of claim 24, having a moisture content of between about 5% and about 20%.

Claim 41 (original) The dry ribbon of claim 40, wherein the solids content is between about 80% and about 95% by weight of the dry ribbon.

Claim 42 (original) The dry ribbon of claim 40, wherein the tensile strength at rupture is between about 5 N and about 40 N.

Claim 43 (original) The dry ribbon of claim 40, wherein the extensibility at rupture is from about 20 mm to about 80 mm.

Claim 44 (previously presented) A capsule made with the wet ribbon of claim 39.

Claim 45 (original) A capsule made with the dry ribbon of claim 40.

Claim 46 (original) A method for preparing a film-forming composition comprising:

- a) mixing iota carrageenan in an amount of from about 1% to about 15% by weight of the composition, kappa carrageenan in an amount less than 100% by weight of the iota carrageenan and a bulking agent in a ratio of bulking agent to total carrageenan of from about 1:1 to about 20:1 to form a dry mixture;
- b) adding a plasticizer to the dry mixture;
- c) adding water to the dry mixture to form a dispersion; and
- d) heating and mixing the composition to form a uniform dispersion.

Claim 47 (original) The method of claim 46, wherein heating the composition comprises heating to a temperature of from about 85°C to about 95°C.

Claim 48 (original) The method of claim 46, further comprising heating the water before adding to the dry mixture.

Claim 49 (original) The method of claim 46, further comprising casting the uniform dispersion to form a ribbon.

Claim 50 (original) The method of claim 9, further comprising feeding the ribbon into a rotary die encapsulation machine.

Claim 51 (original) The method of claim 49, further comprising drying the ribbon to a moisture content of from about 5% to about 20%.

Claim 52 (original) The method of claim 51, further comprising feeding the dried ribbon into a rotary die encapsulation machine.

Claim 53 (original) The method of claim 46, further comprising extruding the uniform dispersion.

Claim 54 (original) The method of claim 53, wherein the extruded uniform dispersion is in the shape of a film, ribbon, sheet or tube.

Claim 55 (original) The method of claim 54, further comprising feeding the extruded uniform dispersion into a rotary die encapsulation machine.

Claim 56 (original) A capsule formed with the ribbon of claim 49.

Claim 57 (original) A capsule formed with the ribbon of claim 51.

Claim 58 (original) A capsule formed with the extruded uniform dispersion of claim 54.

Claim 59 (original) A capsule formed by the method of claim 50.

Claim 60 (original) A capsule formed by the method of claim 52.

Claim 61 (original) A capsule formed by the method of claim 55.

Claim 62 (previously submitted) A method for preparing a film-forming composition comprising:

- a) mixing iota carrageenan in an amount of from about 1% to about 15% by weight of the composition, kappa carrageenan in an amount less than 100% by weight of the iota carrageenan and a bulking agent in a ratio of bulking agent to

- total carrageenan of from about 1:1 to about 20:1 to form a dry mixture;
- b) mixing a plasticizer and water to form a liquid mixture;
 - c) heating the liquid mixture to a temperature of from about 75°C to about 90°C;
 - d) adding the dry mixture to the heated mixture with stirring to form a dispersion; and
 - e) heating the dispersion with stirring to a temperature of from about 85°C to about 95°C to form a uniform dispersion.

Claim 63 (original) The method of claim 62, further comprising casting a ribbon with the uniform dispersion.

Claim 64 (original) The method of claim 63, further comprising feeding the ribbon into a rotary die encapsulation machine.

Claim 65 (original) The method of claim 63, further comprising drying the ribbon to a moisture content of from about 5% to about 20%.

Claim 66 (original) The method of claim 65, further comprising feeding the dried ribbon into a rotary die encapsulation machine.

Claim 67 (original) The method of claim 62, further comprising extruding the uniform dispersion.

Claim 68 (original) The method of claim 67, wherein the extruded uniform dispersion is in the shape of a film, ribbon, sheet or tube.

Claim 69 (original) The method of claim 68, further comprising feeding the extruded uniform dispersion into a rotary die encapsulation machine.

Claim 70 (previously presented) A capsule formed with the ribbon made by the method of claim 63.

Claim 71 (previously presented) A capsule formed with the ribbon made by the method of claim 65.

Claim 72 (previously presented) A capsule formed with the extruded uniform dispersion made by the method of claim 68.

Claim 73 (original) A capsule formed by the method of claim 64.

Claim 74 (original) A capsule formed by the method of claim 66.

Claim 75 (original) A capsule formed by the method of claim 69.

Claim 76 (previously presented) A method for preparing a film-forming composition comprising:

- a) adding a mixture of iota carrageenan in an amount of from about 1% to about 15% by weight of the composition, kappa carrageenan in an amount less than 100% by weight of the iota carrageenan, a bulking agent in a ratio of bulking agent to total carrageenan of from about 1:1 to about 20:1, a plasticizer and water to an extruder;
- b) forming a uniform dispersion of the mixture.

Claim 77 (previously presented) The method of claim 76, wherein the mixture of iota carrageenan, kappa carrageenan, bulking agent, plasticizer and water are pre-mixed before adding them to the extruder.

Claim 78 (original) The method of claim 76, wherein the mixture of iota carrageenan, kappa carrageenan, bulking agent, plasticizer and water are added to the extruder in the form of a dry mix and a liquid mix, wherein the dry mix comprises iota carrageenan, kappa carrageenan and bulking agent, and the liquid mix comprises water and plasticizer.

Claim 79 (original) The method of claim 76, further comprising extruding the uniform dispersion.

Claim 80 (original) The method of claim 79, wherein the extruded uniform dispersion is in the shape of a film, ribbon, sheet or tube.

Claim 81 (original) The method of claim 80, further comprising feeding the extruded uniform dispersion into a rotary die encapsulation machine.

Claim 82 (original) A capsule formed by the method of claim 81.

Claim 83 (original) A capsule formed with the extruded uniform dispersion of claim 80.

Claim 84 (previously presented) A ribbon comprising iota carrageenan, kappa carrageenan in an amount less than 100% by weight of the iota carrageenan, a bulking agent, a plasticizer and water, having a moisture content of between about 5% and about 20%, a tensile strength at rupture between about 5 N and about 40 N, an extensibility at rupture from about 20 mm to about 80 mm, and a viscosity from about 100 Cp to about 1200 Cp.

Claim 85 (original) A capsule made with the ribbon of claim 84.

Claim 86 (previously presented) A film-forming composition comprising from about 80% to about 95% by weight of solids and the remainder being about 20% to about 5% water, wherein the solids comprise by weight:

iota carrageenan in an amount in the range of from about 2% to about 20% of the total composition;

kappa carrageenan in an amount that is (i) in the range of from about 0.4% to about 20% of the total composition and (ii) less than 100% of the amount of the iota carrageenan;

a bulking agent in an amount in the range of from about 10% to about 80% of the total composition; and

a plasticizer in an amount in the range of from about 15% to about 40% of the total composition.

Claim 87 (previously presented) The film-forming composition of Claim 86 wherein the iota carrageenan is present in an amount in the range of from about 2.5% to about 10% of the total composition;

the kappa carrageenan is present in an amount in the range of from about 0.5% to about 10% of the total composition; and

the bulking agent is present in an amount in the range of from about 40% to about 70% of the total composition.

Claim 88 (previously presented) A capsule which comprises the film-forming composition of Claim 86.

Claim 89 (previously presented) The capsule of Claim 88, wherein the capsule is an encapsulated dosage form having a shell that comprises the film-forming composition, the encapsulated dosage form being selected from a softgel dosage form and a caplet dosage form.

Claim 90 (previously presented) The film-forming composition of Claim 86, wherein the plasticizer is selected from the group consisting of sorbitol, non-crystallizing sorbitol, maltitol, glycerin, polyethylene glycol, and combinations thereof.

Claim 91 (previously presented) The film-forming composition of Claim 86, wherein the bulking agent is a modified starch.

B
cont'd

Claim 92 (previously presented) The film-forming composition of Claim 86, wherein the bulking agent is an esterified starch.

Claim 93 (previously presented) The method of Claim 76, wherein the mixture of iota carrageenan, kappa carrageenan, bulking agent, plasticizer and water are heated with stirring to a temperature of from about 85°C to about 95°C before adding them to the extruder.

Claim 94 (previously presented) A film-forming composition of Claim 1 in the form of a uniform dispersion in the shape of a film, ribbon, sheet or tube.

Claim 95 (previously presented) A film-forming composition of Claim 94, wherein said uniform dispersion has a solids content in the range of about 40% to about 90% by weight.

Claim 96 (previously presented) A film-forming composition of Claim 95, wherein said uniform dispersion has a solids content in the range of about 50% to about 80% by weight.

Claim 97 (previously presented) A film-forming composition of Claim 24 in the form of a uniform dispersion in the shape of a film, ribbon, sheet or tube.

Claim 98 (previously presented) A film-forming composition of Claim 97, wherein the uniform dispersion has a solids content in the range of about 40% to about 90% by weight.

Claim 99 (previously presented) A film-forming composition of Claim 98, wherein the uniform dispersion has a solids content in the range of about 50% to about 80% by weight.